CARBONISTE

MODERN SPARKLING WINE

A product of much inspiration but not imitation, this brand has been born out of our love of sparkling wine and a desire to reimagine sparkling wine in California. CARBONISTE is dedicated to making sparkling wines that are modern and reflective of grape and place.

Our 2023 Sparkling Rosé of Pinot noir is a fun and fresh sparkling wine with aromas of wild strawberry and guava. It pairs well with a wide range of fresh foods including *uni* (sea urchin).

Vineyards

This wine is assembled from a range of cool-climate vineyards from which we source our Pinot noir and Chardonnay including the Santa Cruz Mountains and San Benito County.

Winemaking (Traditional + Modern)

After harvest, grapes were pressed whole cluster and settled for 1-2 days as juice. Clear juice helps to retain the purity and focus of this wine. The juice was fermented in barrel with native yeast at 60-70°F for 3 weeks. The fermentation sediment was kept with the wine until bottling without the addition of sulfur dioxide. The wine was bottled with fresh yeast and a small amount of sugar to create the characteristic bubbles.

After 4 months in bottle, the yeast had consumed the sugar, the sediment was removed, and we added back a small amount of wine and sugar. After a light dosage, the bottles were capped again in order to preserve the natural youth and freshness of the wine. We prefer crown caps as a final closure. They are safe and easy to open, and they are trusted across the world to age wines before disgorging (including Champagne!)

Harvested 9/8-9/15/23 18.8-19.8° Brix	Bottled 3/29/2024 18 g/L sugar	Disgorged 7/16/2024 5 g/L dosage
pH 3.38	TA 6.8 g/L	4.5 BAR
Produced: 11,854 bottles (988 cases)		12 % ABV
Origin: San Benito, Santa Cruz, CA		92% Pinot, 8% Chard
Winemakers: Dan and Jacqueline Person		Released: 08/01/2024

Champagne is from France. CARBONISTE is California.

Person Wine Company - Sonoma, CA - www.carboniste.com